Professional
800 COLLECTION™

BJE820
Issue 1/08

Breville

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Due to continued product improvement, the products illustrated/photographed in this brochure may vary slightly from the actual product.

Breville

BJE820 Dual Disc Juicer Processor
Instructions & Recipe Inspirations

Professional
800 COLLECTION™

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From its superbly crafted and ultra-quiet motor right through to the commercially styled casing, your Professional Collection Dual Disc Juice Processor represents a perfect balance of functionality, reliability and absolute style.

In developing this booklet our goal was to provide you with a starting point from which you can explore the incredible versatility of your new juicer. From beautifully fresh and healthy fruit and vegetable recipes, coulis, fruit purees and dips through to the guide for cleaning and maintenance, we hope each page helps you gain many years of health and enjoyment.

Enjoy!

BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR

- Fully unwind the cord before use.
- Remove and safely discard any packaging materials and promotional labels before using the appliance for the first time.
- To protect against electric shock, do not immerse cord, plug or motor base in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances.
- When using Puree Disc and insert, always use the speed 1.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not push produce into the feed chute with your fingers. Always use the Food Pusher provided.
- Do not touch the small sharp teeth and blade in the centre of the Juice disc.
- Do not touch the blade in the Feed Chute.
- Always make sure the Professional 800 Collection Dual Disc Juice Processor is properly and completely assembled before connecting to power outlet and operating. The unit will not turn ‘on’ unless properly assembled.
- Always use the Professional 800 Collection Dual Disc Juice Processor on a dry, level surface.
- Always switch the Professional 800 Collection Dual Disc Juice Processor off, then switch off at the power outlet and then unplug appliance – if appliance is to be left unattended – if not in use – before cleaning, – before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Do not juice stone fruit unless seed stone has been removed.
- When using Puree Disc and insert, always remove seeds, core and skin from fruit before processing (seeds of passionfruit, berries and kiwi fruit are acceptable).

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BREVILLE RECOMMENDS SAFETY FIRST (continued)

- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest Breville Service centre for examination, replacement or repair.
- Carefully read all instructions before operating and save for future reference.
- Do not immerse power cord or motor base in water or any other liquid. Do not use a water jet to clean the power cord or motor base.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when not in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not run the Professional 800 Collection Dual Disc Juice Processor for more than one minute at a time when juicing hard fruit or vegetables, at a rapid rate and with firm pressure.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Any maintenance other than cleaning should be performed at an authorized Breville service centre.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30MA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Strictly follow cleaning and care instructions.
- Do not run ice or hard fruit/vegetables such as raw beetroot and carrots through the juicer when using the puree extractor.

WARNING: SUPER WIDE FEED CHUTE. DO NOT PLACE HANDS OR FOREIGN OBJECTS DOWN FEED CHUTE, ALWAYS USE FOOD PUSHER PROVIDED.

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KNOW YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR

Safety locking arm
Juicer will not operate without juicer cover in place and safety locking arm in place in the vertical operating position

Super wide feed chute
fits whole apples, carrots, tomatoes and peeled oranges. Makes juicing fruit and vegetables fast and easy

Large pulp container with integrated handle
(dishwasher safe)

Five speed electronic control
Low speed when using Puree Extractor or for juicing soft fruits with high water content such as watermelon. High speed for juicing hard fruit and vegetables

“Start | Stop” button

Overload protection button
to safeguard against overheating
(not shown in picture)

Food pusher
for pushing whole fruit and vegetables down the wide feed chute

Juicer cover
(dishwasher safe)

Stainless Steel Filter Surround
(dishwasher safe)

Stainless steel micro mesh filter juice disc
(dishwasher safe)

Dishwasher safe 1.2 litre juice jug
with integrated handle for left or right handed use

High performance motor

Motor Base
contains the motor and supports the Stainless Steel Filter Surround

Cord
exits at rear of juicer and wraps around feet
(not shown in picture)

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KNOW YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

Juice jug lid
Allows juicer to operate with the lid on, therefore eliminating any splatter during operation. Place lid onto juice jug to store juice in refrigerator

Built in froth separator
Frother attachment ensures juice froth is separated from juice when poured into a glass (if preferred)

Puree Extractor (for soft fruits and vegetables)

Puree Insert
For processing softer fruits such as bananas, mangoes and strawberries Integrated handle for left and right handed use

Puree Disc
For processing softer fruits such as bananas, mangoes and strawberries

NOTE: To retain froth in the juice jug simply remove the lid before pouring the juice.

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ASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR

Before first use

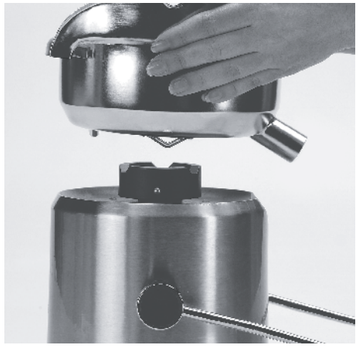
Before using your Professional 800 Collection™ Dual Disc Juice Processor for the first time, remove and safely discard any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged.

Wash the Filter Surround, Juice Disc, Puree Disc, Puree Insert, Juicer Cover, Food Pusher, Juice Jug, Juice Jug Lid and Pulp Container in warm soapy water with a soft cloth or nylon brush. Rinse and dry thoroughly.

FOR USE WITH JUICE EXTRACTOR

Place the motor base on a flat dry surface such as a bench top. Ensure that the motor base is switched OFF at the control panel, then switch the appliance OFF at the power outlet and unplug the cord.

STEP 1



Place the Filter Bowl Surround on the top of the Motor Base.

STEP 2

Align the arrows on the Juice Disc with the arrows on the Motor Drive Coupling and push down until it clicks into place. Ensure the Juice Disc is fitted securely inside the Filter Bowl Surround and onto the Motor Base.

STEP 3

Place the Juicer Cover over the Filter Bowl Surround, positioning the Juicer Cover over the stainless steel filter disc and lower into position.

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ASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

STEP 4

Raise the safety locking arm up and lock into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.

STEP 5 & 6

Slide the food pusher down the feed chute by aligning the groove in the food pusher with the small protrusion on the inside of the top of the feed chute.

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ASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

STEP 7

Place the Pulp Container into position by tilting slightly.

Hint: to minimize washing up we suggest that you place a plastic freezer bag (or plastic grocery bag) into the pulp container to collect the pulp.

STEP 8

Place the juice jug provided under the spout on the right hand side of the Dual Disc Juice Processor. The lid can be placed on to avoid any splatter.

NOTE: A glass could also be used to collect the juice.

NOTE 1: The Pulp Container can be emptied during juicing by turning the Professional 800 Collection Dual Disc Juice Processor "OFF" and then carefully removing the Pulp Container. (Replace empty Pulp Container before continuing to juice).

Do not allow the Pulp Container to overfill as this may prevent correct operation or damage the unit.

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PREPARATION OF FRUIT AND VEGETABLES FOR JUICE EXTRACTOR

- If using fruits with hard or inedible skins such as mangoes, guava, melons or pineapple, always peel before juicing.
- Citrus fruit can be juiced if peeled first.
- All fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes, apricots, plums and cherries must be pitted before juicing.
- A small amount of lemon juice can be added to apple juice to inhibit browning.

HINT: Your Professional 800 Collection Dual Disc Juice Processor makes invigorating, frothy orange juice. Simply peel the oranges and juice. (It is best to refrigerate oranges before juicing).

JUICE EXTRACTOR	SPEED (using juicing disc)
Apples	5
Apricots (stone removed)	2
Beetroot (cleaned, trimmed)	5
Blueberries	1
Broccoli	4
Brussel sprouts (trimmed)	5
Cabbage	4
Carrots (cleaned)	5
Cauliflower	4
Celery	5
Cucumber, peeled	2
Cucumber, soft skinned	4
Fennel	5
Grapes (seedless)	1
Kiwi fruit (peeled)	2
Mangoes (peeled, stone removed)	2
Melons (peeled)	1
Nectarines (stone removed)	2
Oranges (peeled)	3
Peaches (stone removed)	2

JUICE EXTRACTOR	SPEED (using juicing disc)
Pears hard (stalks removed)	5
Pears soft (stalks removed)	2
Pineapple (peeled)	5
Plums (stone removed)	2
Raspberries	1
Tomatoes	1
Watermelon (peeled)	1

ASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

FOR USE WITH PUREE EXTRACTOR

Place the motor base on a flat dry surface such as a bench top. Ensure that the motor base is switched OFF at the control panel, then switch the appliance OFF at the power outlet and unplug the cord.

STEP 1

Place the Filter Bowl Surround on the top of the Motor Base.

STEP 2

Place the Puree Disc into the Filter Bowl Surround and onto the Motor Drive Coupling Push down until it clicks into place. Ensure the Puree Disc is fitted securely inside the Filter Bowl Surround and onto the Motor Base.

NOTE: Never use Puree Disc without Puree Insert. They must always be used together.

STEP 3

Place the Puree Insert into the Filter Bowl Surround, making sure the warning label on the handle is facing upwards.

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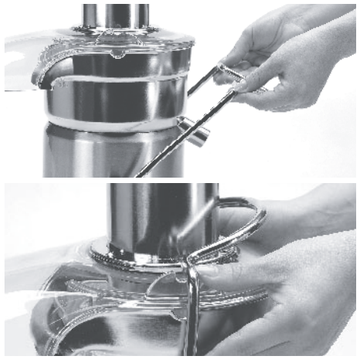
STEP 4

Place the Juicer Cover over the Puree Insert and Filter Bowl Surround and lower into position.

STEP 5



Raise the safety locking arm up and lock into the two grooves on either side of the juicer cover. The safety locking arm should now be in a vertical position and locked into place on top of the juicer cover.

STEP 6

Slide the food pusher down the feed chute by aligning the groove in the food pusher with the small protrusion on the inside of the top of the feed chute.

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PREPARATION OF FRUIT AND VEGETABLES FOR PUREE EXTRACTOR

- Only soft fruits should be used with the Puree Extractor.
- When using fruits with hard inedible skins, such as mangoes, pineapple or kiwi fruit, always peel before juicing.
- When using fruits with a hard core such as pineapple, always remove this before juicing.
- All fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes and apricots must be pitted or deseeded before juicing.
- Passionfruit pulp, peeled kiwi fruit and berries can be processed without removing seeds.

PUREE EXTRACTOR	SPEED
Apricots (stone removed)	1
Bananas (peeled)	1
Kiwi fruit (peeled)	1
Mangoes (peeled, stone removed)	1
Melons (peeled)	1
Peaches (stone removed)	1
Pears soft (stalks removed)	1
Pineapple (peeled and cored)	1
Raspberries	1
Strawberries (stalks removed)	1
Tomatoes (cored and quartered)	1
Watermelon (peeled, seeds removed)	1

NOTE: When using the Puree Extractor only use Speed 1. Always ensure motor is running before adding fruit and/or vegetables to feed tube.

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Operating

OPERATING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR

WITH JUICE EXTRACTOR OR PUREE EXTRACTOR

STEP 1

Wash your selection of fruit and/or vegetables ready for juicing. Prepare fruits according to charts above.

STEP 2

Based on the type of fruit or vegetable you are juicing/pureeing select either the Juice Extractor or the Puree Extractor.

WARNING: DO NOT PUT HARD FRUIT AND VEGETABLES (IE. CARROTS, APPLES, FRESH BEETROOT, ETC.) OR ICE THROUGH JUICER WHEN USING PUREE EXTRACTOR. THIS COULD DAMAGE PARTS OF THE UNIT.

STEP 3

Ensure the Professional 800 Collection Dual Disc Juice Processor is correctly assembled – see previous instructions. Ensure the Juice Extractor or Puree Extractor is thoroughly cleaned before each use (refer to cleaning on pages 26-27). Ensure you place the Juice Jug (or glass) under spout before commencing juicing.

STEP 4

Plug the power cord into a 230/240V power outlet and then turn the power on at the outlet. The light surrounding the 'Start | Stop" button will illuminate.

NOTE: The light will be illuminated for 2 minutes before fading into sleep mode. The light will come back on by activating any of the controls.

STEP 5

Use the speed selector table as a guide for juicing different fruit and vegetables. Push the "Start | Stop" button and the unit will automatically start.

STEP 6

With the motor running, place food into the Feed chute Using the Food Pusher, gently guide food down the Feed Chute. Do not exert excess pressure. To extract the maximum amount of juice, always push the Food Pusher down slowly.

STEP 7 – USING THE JUICE EXTRACTOR

As fruits and vegetables are processed juice will flow into the juice jug and the separated pulp will accumulate in the Pulp Container.

The Pulp Container can be emptied during juicing by turning Juicer OFF at the control panel and then carefully removing the Pulp Container. Replace the empty Pulp Container into position before continuing to juice.

NOTE: Do not allow the Pulp Container to over fill as this may affect the operation of appliance.

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STEP 8 – USING THE PUREE EXTRACTOR

When using the Puree Extractor puree will flow into the juice jug. There will be no pulp extracted into Pulp Container.

NOTE 1: SELF-RESET OVERHEATING PROTECTION
The Breville Professional 800 Collection Dual Disc Juice Processor also fitted with a self-resetting safety device which safeguards against overheating on the motor with excessive loads. If overheating occurs, the juicer will automatically activate the overheating protection device and the motor will switch itself off. If this occurs, the light surrounding the Start/Stop button will flash red. When the overheating protection is activated, unplug the juicer from power outlet for at least 15 minutes to allow the unit to cool. Then plug juicer into the power outlet and use as normal.

NOTE 2: ELECTRONIC PROTECTION
The Breville Professional 800 Collection Dual Disc Juice Processor will automatically stop operating if the motor is stalled. This is an electronic safety feature. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch.
If this occurs, the light surrounding the Start/Stop button will flash red.
To continue juicing, turn the power OFF at the power outlet, clear the feed chute, finally turn the appliance back on by pressing the Start/Stop button to “ON”.

NOTE 3: OVERLOAD PROTECTION BUTTON
The Breville Professional 800 Collection Dual Disc Juice Processor is fitted with a safety device which safeguards against overloading with excessive loads. If this occurs, juicer will automatically activate the overload protection button and the unit will switch itself off.
If this occurs turn the power OFF at the power outlet and allow the unit to cool. Then press the Overload Protection Button found on the bottom of the Motor Base. The safety device will then be reset and the Breville Professional 800 Collection Juice Processor is ready for use again.

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Disassembling

DISASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR

JUICE EXTRACTOR

STEP 1

Push the “START | STOP” button on the control panel of the Breville Professional 800 Collection Dual Disc Juice Processor to turn off. Then switch the appliance OFF at the power outlet and unplug the cord.

NOTE: The light will be illuminated for 2 minutes before fading into sleep mode. The light will come back on by activating any of the controls.

STEP 2

Remove the Pulp Container by holding the handle and pivoting the bottom of the Pulp Container away from the juicer.

STEP 3

Place both hands on either side of the Locking Arm and pull back and lift over the grooves on either side of the Juicer Cover.

DISASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

STEP 4

Move the Locking Arm down.

STEP 5

Lift the Juicer Cover off the Breville Professional Dual Disc 800 Collection Juice Processor.

STEP 6

To remove Stainless Steel Filter bowl surround, hold base of juicer and turn filter bowl surround by the Juice Spout.

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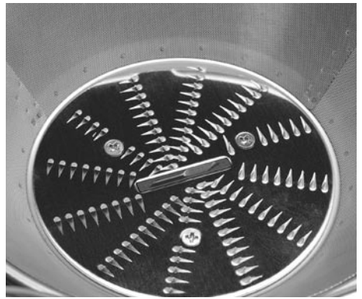
STEP 7

Lift off the Filter Bowl Surround with the Juice Disc still in place.

STEP 8

To remove the Juice Disc, turn the Filter Bowl Surround upside down and carefully remove the Juice Disc (it is recommended to remove the Juice Disc over the sink).

CAUTION: ULTRA SHARP STAINLESS STEEL CUTTING DISC AND TEETH.



WARNING: THE STAINLESS STEEL FILTER JUICE DISC CONTAINS A TITANIUM REINFORCED CUTTING DISC WITH SUPER SHARP BLADES AND TEETH. DO NOT TOUCH TEETH AND BLADE WHEN HANDLING THE JUICE DISC.

PUREE EXTRACTOR

STEP 1

Push the “START | STOP” button on the control panel of the Breville Professional 800 Collection Dual Disc Juice Processor to turn off. Then switch the appliance OFF at the power outlet and unplug the cord.

STEP 2

Remove the Pulp Container by holding the handle and pivoting the bottom of the Pulp Container away from the juicer.

STEP 3

Place both hands on either side of the Locking Arm and pull back and lift over the grooves on either side of the Juicer Cover.

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DISASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

STEP 4

Move the Locking Arm down.

STEP 5

Lift the Juicer Cover off the Breville Professional 800 Collection Dual Disc Juice Processor.

STEP 6

Lift the Puree insert from the Filter Bowl surround.

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DISASSEMBLING YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ DUAL DISC JUICER PROCESSOR (continued)

STEP 7

Lift the Puree Disc out of the Filter Bowl Surround. (Be careful not to touch the sharp cutting teeth.)

CAUTION: ULTRA SHARP STAINLESS STEEL CUTTING DISC AND TEETH.

WARNING: THE PUREE CUTTING DISC HAS SUPER SHARP BLADES AND TEETH.
DO NOT TOUCH TEETH AND BLADE WHEN HANDLING THE PUREE DISC.

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Care and Cleaning

CARE AND CLEANING

- Always ensure that Breville Professional Collection Dual Disc Juice Processor is switched off and that the power is switched off at the power outlet. Then remove the plug from the power outlet before cleaning, disassembling or assembling and storing the appliance.
- Follow these instructions to clean all surfaces of parts that come into contact with food during normal use.
- For easy cleaning- immediately after each use rinse removable parts under running water. Allow parts to air dry.
- After disassembling the unit (see pages 19-25) all removable parts may be washed in hot soapy water, then rinse well and dried.
- The Breville Professional Collections Juice Processor juice cover, filter bowl surround, pulp container, puree disc, stainless steel filter disc and 1.2L juice jug are dishwasher safe (Top Shelf only).

Wipe the motor base with a damp cloth.

- For consistent juicing results always ensure that the Juice Disc is thoroughly cleaned using the supplied nylon brush. Using the nylon washing brush, hold the Juice Disc under running water and brush from the inside of the disc, hold it up towards a light to ensure the fine mesh holes are not blocked. If the holes are blocked soak the Juice Disc in hot water with 10% lemon juice to loosen the blocked holes. Alternatively wash the Juice Disc in the dishwasher.
- Do not soak either the juice extractor or the puree extractor in bleach.
- Always treat the juice extractor and puree extractor with care as they can be easily damaged.
- Discolouration of the plastic may occur with strongly coloured fruit and vegetables. To help prevent this, wash parts immediately after use.
- If discolouration does occur, the plastic parts can be soaked in 10% lemon juice and water or they can be cleaned with a non abrasive cleaner.

NOTE: The Puree Insert is not dishwasher safe. Please rinse in warm water.

NOTE: To assist with cleaning soak the Juice Disc in hot soapy water for approximately 10 minutes immediately after juicing is completed. If pulp is left to dry on the filter it may clog the fine pores of the filter mesh thereby lessening the effectiveness of the Juicer. For your convenience a nylon cleaning brush has been included with your Professional 800 Collection Dual Disc Juice Processor.

Hint: To minimise washing up place a freezer bag (or plastic grocery bag) into the Pulp Container to collect the pulp. When juicing is completed simply remove the bag containing the pulp and place the bag into a bin. (Refer page 38 for "Ideas on Using the Pulp").

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TROUBLE SHOOTING GUIDE

POSSIBLE PROBLEM	EASY SOLUTION
Machine will not work when switched “ON”	The safety locking arm may not be correctly engaged in the vertical operating position with the locking arm located into the two grooves on either side of the juice cover (see picture on page 10, step 4).
	Check the Overload Protection Button on the bottom of the Motor Base to check if the safety device has not been activated (see Note 3. on page 18 ‘Operating your juicer’). The Overheating protection device has not been activated automatically, allow more time for the motor to cool down (see Note 1. on page 18 ‘Operating your juicer’).
Motor appears to stall when juicing	Wet pulp can build up under the cover if the juicing action is too vigorous. Try slower juicing action by pushing the food pusher down more slowly. Clean the filter bowl surround, the juice disc and the juicer cover. Select speed 5 instead of the speed 1 setting.
	The Breville Professional 800 Collection Dual Disc Juice Processor will automatically stop operating if the motor is stalled. This is a electronic safety feature. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. If this occurs, the light surrounding the Start/Stop button will flash red. To continue juicing, reset the Juicer by pressing the Start/Stop button to ”Off”, then clear the feed chute, finally turn the appliance back on by pressing the Start/Stop button to “ON”.
	Hard fruits and vegetables will put excess strain onto the motor if a low speed is selected. Please refer to the juicing guide on Page 12, to determine the correct speed for the fruits and vegetables selected on juicing.
Excess pulp building up the Stainless Steel Filter Disc	Stop the juicing process. Remove the juicer cover the Stainless Steel scrape off pulp. Re-assemble and begin juicing again. Try alternating (soft and hard) vegetable and fruit varieties.
Pulp too wet and reduced extracted juice	Try a slower juicing action. Remove Juice Disc (refer page 9, steps 1 - 8) and thoroughly clean mesh walls with a fine brush. Rinse Juice Disc under hot water. If the mesh holes are blocked, soak the Juice Disc in a solution of hot water with 10% lemon juice to unblock the holes or wash in the dishwasher. This will remove excess fibre build up (from fruit or vegetables) which could be inhibiting the juice flow.

TROUBLE SHOOTING GUIDE (continued)

POSSIBLE PROBLEM	EASY SOLUTION
Juice leaks between the rim of the Juicer Cover and the Stainless Steel Filter Disc	Try a slower juicing action by pushing the food pusher down more slowly (refer page 14, step 6). Fruit and vegetables with a high water content (tomatoes and watermelon) should be juiced on low speed.
Filter Bowl Surround Sprays juice out from spout Filter Disc	Try a slower juicing action by pushing the food pusher down more slowly.
When using Puree Extractor the Filter Bowl Surround becomes full and clogs the spout on the Filter Bowl Surround.	Try using fruits with more water content to help flush through the contents. Additionally, try a slower juicing action by feeding one piece in at a time and by pushing the food pusher down more slowly.
Juicer suddenly switches off during juicing	The juicer has been stressed by overloading or stalling. Juicer will automatically activate the overload protection button and the unit will switch itself off. When this happens it is recommended that the unit is switched off at the power outlet and unplugged. Then press the Overload Protection Button found on the bottom of the Motor Base. The safety device will then be reset and the Breville Professional 800 Collection Juice Processor is ready for use again.
Red light flashing	This may indicate that the motor has been stress by Overheating with excessive load. The Juicer is fitted with a self-resetting safety device which safeguards against overheating on the motor with excessive loads. If overheating occurs, the juicer will automatically activate the overheating protection device and the motor will switch itself off. When the overheating protection is activated, unplug the juicer from power outlet for at least 15 minutes to allow the unit to cool. Then plug juicer into the power outlet and use as normal.
	The Juicer will automatically stop operating if the motor is stalled. If this occurs, the light surrounding the Start/Stop button will flash red. This is an electronic safety feature. Either too much food is being processed at one time or the pieces are not small enough. Try trimming food, cutting food into smaller pieces of even size and/or processing a smaller amount per batch. To continue juicing, unplug the juicer from power outlet, reset the Juicer by pressing the Start/Stop button to ”Off”, then clear the feed chute, finally turn the appliance back on by pressing the Start/Stop button to “ON”.

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TIPS ON USING THE JUICE EXTRACTOR

THE INSIDE INFORMATION ON JUICE

Although juice drinks are usually developed with flavour, texture and aroma at the forefront, the health benefits certainly add to the pleasurable taste experience.

95% of the nutrient content of fruit and vegetables is found in the juice. Liquids extracted from fresh fruit and vegetables form an important part of a well-balanced diet. Fresh fruit and vegetable juices are an easy to make source of vitamins and minerals. Juices are rapidly absorbed into the blood stream therefore being the quickest way in which the body can digest nutrients.

When you make your own juices, you have complete control over what you include in them. You select the ingredients and decide if you need to use sugar, salt or other flavouring agents.

Freshly extracted juices should be consumed just after they have been made to avoid a loss of vitamin content.

PURCHASING AND STORAGE OF FRUIT AND VEGETABLES

- Always wash fruit and vegetables before juicing.
- Always use fresh fruit and vegetables for juicing.
- To save money and obtain fresher produce, purchase fruit or vegetables that are in season.
- Keep your fruit and vegetables ready for juicing by washing them before storing.
- Most fruits and hardier type vegetables can be stored at room temperature. The more delicate and perishable items such as tomatoes, berries, leafy greens, celery, cucumbers and herbs should be stored in the refrigerator until required.

THE RIGHT TECHNIQUE

When juicing a variety of ingredients with varying textures start with the softer textured ingredients on low speed then change to high speed for harder texture ingredients.

If you are juicing herbs, sprouts or leafy green vegetables either wrap them together to form a bundle or juice them in the middle of a combination of ingredients on low speed to obtain the best extraction.

NOTE: If juicing herbs or leafy green vegetables on their own, the juice yield will be low due to the nature of centrifugal juicing. It is advised to juice then with a combination of other fruit and vegetables.

All fruit and vegetables produce different amounts of liquids. This varies within the same group i.e. one batch of tomatoes can produce more juice than another batch. Since juice recipes are not exact, the precise quantities of any juice are not crucial to the success of a particular mixture.

NOTE: To extract the maximum amount of juice always push the Food Pusher down slowly.

TIPS ON USING THE JUICE EXTRACTOR (continued)

GETTING THE RIGHT BLEND

It is easy to create great tasting juice. If you have been making your own vegetable and fruit juices, then you know how simple it is to invent new combinations. Taste, colour, texture and ingredient preferences are a personal thing. Just think of some of your favourite flavours and foods – would they work well together or would they clash. Some strong flavours could over power the more subtle flavours of others. It is however, a good rule of thumb to combine starchy, pulpy ingredients with those high in moisture.

USING THE PULP

The remaining pulp left after juicing fruit or vegetables is mostly fibre and cellulose which, like the juice, contains vital nutrients necessary for the daily diet and can be used in many ways. However, like the juice, pulp should be used that day to avoid loss of vitamins.

Some of the uses of pulp are to bulk out rissoles, thicken casseroles or soups or in the case of fruit, simply placed in a bowl topped with meringue and baked for a simple dessert.

Quite apart from the consumption use, pulp is great used in the garden for compost.

NOTE: When using the pulp, there may be some pieces of fruit or vegetables remaining. These should be removed before using the pulp in any recipes.

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TIPS ON USING THE PUREE EXTRACTOR

PREPARATION OF FRUIT AND VEGETABLES FOR PUREE EXTRACTOR

- Only soft fruits should be used with the Puree Extractor.
- When using fruits with hard inedible skins, such as mangoes, pineapple or kiwi fruit, always peel before juicing.
- When using fruits with a hard core such as pineapple, always remove this before juicing.
- All fruits with pits, hard seeds or stones such as nectarines, peaches, mangoes and apricots must be pitted or deseeded before juicing.
- Passionfruit pulp, peeled kiwi fruit and berries can be processed without removing seeds.

NOTE: When using the Puree Extractor only use Speed 1. Always ensure motor is running before adding fruit and/or vegetables to feed tube.

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Recipes

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RECIPES - USING JUICING EXTRACTOR - FRESH STARTS

APPLE, CARROT AND CELERY JUICE

Makes approximately 2 cups
You may alter the amounts of either the carrots or apple to make the juice sweeter or savoury to suit your taste buds

4 small Granny Smith apples
3 medium sized carrots, trimmed
4 sticks celery

1. Process apples, carrots and celery using Juice Extractor

Mix well and serve immediately.

TOMATO, CARROT, CELERY AND LIME JUICE

Makes approximately 3 cups

2 medium tomatoes
1 large carrot, trimmed
2 celery stalks, trimmed
1 lime, peeled

1. Process tomatoes, carrot, celery and lime using Juice Extractor.

Serve immediately.

ROCKMELON, MINT AND MANGO JUICE

Make approximately 2 1/4 cups

½ small rockmelon, peeled, seeded and quartered
3 sprigs fresh mint leaves
1 mango, halved, seeded and peeled

1. Process rockmelon, mint and mango using Juice Extractor.

Serve immediately.

TOMATO, CUCUMBER, PARSLEY AND CARROT JUICE

Makes approximately 3 cups

3 medium tomatoes
1 large cucumber
1 large bunch fresh parsley
3 medium carrots, trimmed

1. Process tomatoes, cucumber, parsley and carrots using Juice Extractor.

Serve immediately.

KUMARA, CELERY, GINGER AND ORANGE JUICE

Makes approximately 3 cups

1 small kumara (sweet potato), peeled and halved
4 sticks celery, trimmed
2.5cm piece fresh ginger
4 oranges, peeled

1. Process kumara, celery, ginger and oranges using Juice Extractor.

Serve immediately.

PARSNIP, CELERY AND PEAR JUICE

Makes approximately 3 cups

2 parsnips, trimmed
4 sticks celery, trimmed
4 medium pears, stalks removed

1. Process parsnips, celery and pears using Juice Extractor.

Serve immediately.

TOMATO, CARROT AND RED CAPSICUM JUICE

Makes approximately 3 cups

2 small red capsicums, trimmed, seeds removed
3 medium tomatoes
3 carrots, trimmed
4 sprigs parsley

1. Process capsicums, tomatoes, carrots and parsley using Juice Extractor.

Serve immediately.

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RECIPES - USING JUICING EXTRACTOR - VITAMIN REPLACERS

BLACKBERRY, PEAR AND GRAPEFRUIT JUICE

Makes approximately 3 cups

250g blackberries
3 ripe pears
2 grapefruits, peeled

1. Process blackberries, pears and grapefruits using Juice Extractor

Serve immediately.

BEETROOT, APPLE AND CELERY JUICE

Makes approximately 2 cups

4 medium sized beetroot, trimmed
2 medium Granny Smith apples
4 sticks celery

1. Process beetroot, apples and celery using Juice Extractor.

Serve immediately.

BLUEBERRY, BLACKBERRY, STRAWBERRY AND LIME JUICE

Makes approximately 3 ½ cups

500g blackberries
500g blueberries
500g strawberries, hulled
1 lime, peeled

1. Process blackberries, blueberries, strawberries and lime using Juice Extractor.

Serve immediately.

CUCUMBER, CELERY, FENNEL AND BEAN SPROUT JUICE

Makes approximately 3 cups

1 large cucumber
3 sticks celery
1 bulb fennel, trimmed
2 cups bean sprouts

1. Process cucumber, celery, fennel and bean sprouts using Juice Extractor.

Serve immediately.

FROTHY ORANGE JUICE

Makes 8-10 cups

1 kg oranges, peeled

1. Process oranges using Juice Extractor

Serve immediately.

TIP: Best to refrigerate oranges before juicing.

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RECIPES - USING JUICING EXTRACTOR - LIQUID LUNCH

GAZPACHO

Serves 4

4 medium tomatoes
4 sprigs fresh parsley
1 large clove garlic, peeled
1 small onion, peeled and trimmed
2 carrots
2 stalks celery
1 red capsicum, base removed and seeded
1 Lebanese cucumber
2 tablespoons red wine vinegar
Freshly ground black pepper
1 cup crushed ice
3 tablespoons chopped fresh basil

1. Process tomatoes, parsley, garlic, onion, carrots, celery, red capsicum and cucumber using Juice Extractor.
2. Stir in vinegar and black pepper.
3. Arrange ice in four soup bowls.

Pour in extracted juice, sprinkle with basil and serve immediately.

PASTA WITH PROVENCALE STYLE SAUCE

Serves 4

4 tomatoes
2 sprigs fresh parsley
1 stick celery
2 large cloves garlic
1 small onion, peeled and trimmed
1 red capsicum, base removed and seeded
1 tablespoon tomato paste
500g cooked pasta
½ cup red wine
2 teaspoons dried oregano
3 tablespoons grated Parmesan cheese

1. Process tomatoes, parsley, celery, garlic, onion and red capsicum using Juice Extractor.
2. Blend tomato paste with red wine, stir in extracted juice.
3. Pour into a saucepan and cook over medium heat for 3-4 minutes
4. Add pasta and toss to coat pasta well. Divide mixture between 4 serving bowls.
5. Sprinkle with oregano and Parmesan cheese.

Serve immediately.

MANGO, ROCKMELON AND ORANGE YOGURT DRINK

1 mango, halved, peeled and seeded
½ small rockmelon, peeled, seeded and cut into two equal portions
5 oranges, peeled
3 tablespoons natural yoghurt

1. Process mango, rockmelon and oranges using Juice Extractor
2. Pour into a large bowl and whisk in yoghurt.

Serve immediately.

SPARKLING PEAR AND APRICOT COOLER

Serves 4

4 large apricots, halved and seeded
3 large pears
1 cup crushed ice
250ml mineral water

1. Process apricots and pears using Juice Extractor
2. Scoop ice into 4 tall glasses.
3. Divide extracted juice between the glasses.
4. Top with mineral water, stir well to blend.

Serve immediately.

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RECIPES - USING JUICING EXTRACTOR - ICY COOLERS

ROCKMELON, STRAWBERRY AND PASSION CRUSH

Serves 4

½ rockmelon, peeled, seeded and cut into chunks
250g strawberries, hulled
Pulp of 2 passionfruits
1 cup crushed ice

1. Process rockmelon and strawberries using Juice Extractor.
2. Stir in passion fruit pulp.
3. Scoop ice into 4 glasses, pour over juice, mix well to combine.

Serve immediately.

TROPICAL BLEND

Serves 4

2 mangoes, halved, seeded and peeled
3 kiwi fruit, peeled
½ small pineapple, peeled and halved
½ cup fresh mint leaves
1 cup crushed ice

1. Process mangoes, kiwi fruit, pineapple and mint using Juice Extractor.
2. Scoop ice into 4 glasses, pour over juice, mix well to combine.

Serve immediately.

TOMATO, NECTARINE, PASSIONFRUIT AND MINT ICER

Serves 4

6 tomatoes
2 nectarines, stoned and cut into halves
½ cup fresh mint leaves
Pulp of 4 passionfruit
1 cup crushed ice

1. Process tomatoes, nectarines and mint leaves using Juice Extractor.
2. Stir in passionfruit pulp.
3. Scoop ice into 4 glasses, pour over juice, mix well to combine.

Serve immediately.

CUCUMBER, PINEAPPLE AND CORIANDER ICE

Serves 4

½ small pineapple, peeled and halved
2 cucumbers
½ cup fresh coriander leaves
1 cup crushed ice

1. Process pineapple, cucumbers and coriander through using Juice Extractor.
2. Scoop ice into 4 glasses, pour over juice, mix well to combine.

Serve immediately.

PEAR, RADISH AND CELERY CRUSH

Serves 4

3 medium pears
4 radishes, trimmed
3 sticks celery
1 cup crushed ice

1. Process pears, radishes and celery using Juice Extractor.
2. Scoop ice into 4 glasses, pour over juice, mix well to combine.

Serve immediately.

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RECIPES - USING JUICING EXTRACTOR - ICY COOLERS (continued)

GRAPE, KIWI FRUIT AND BERRY BOOSTER

Serves 6

500g green seedless grapes, stems removed
2 kiwi fruit, peeled
250g strawberries, hulled
500ml skim milk
2 tablespoons powdered protein drink mix
½ cup crushed ice

1. Process grapes, kiwi fruit and strawberries using Juice Extractor
2. Mix in milk, protein mix and crushed ice.

Serve immediately.

APRICOT, APPLE AND PEAR SPARKLE

4 large apricots, halved and seeded
4 small red apples
3 medium pears
250ml sparkling mineral water
½ cup crushed ice

1. Process apricots, apples and pears using Juice Extractor.
2. Stir in mineral water and ice.

Serve immediately.

BEETROOT, CARROT AND ORANGE QUENCHER

Serves 4

8 carrots
2 small beetroots, trimmed
¼ cup fresh mint leaves
4 oranges, peeled

1. Process carrots, beetroot, mint leaves and oranges using Juice Extractor.

Serve immediately.

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RECIPES - USING JUICING EXTRACTOR - SPIRITED JUICES

HONEYDEW DREAM

Serves 4

1 honeydew melon, peeled, seeded and quartered
3 tablespoons Midori liqueur
500ml soda water
1 cup crushed ice

1. Process honey dew melon using Juice Extractor.
2. Stir in liqueur and soda water.
3. Scoop ice into 4 tall glasses, pour over melon mixture, mix well to combine.

Serve immediately.

COCONUT PINEAPPLE COLADA

Serves 4

½ large pineapple, peeled and quartered
2 tablespoons coconut cream
3 tablespoons Malibu liqueur
500ml soda water
1 cup crushed ice

1. Process pineapple using Juice Extractor.
2. Stir in coconut cream, liqueur and soda water.
3. Scoop ice into 4 tall glasses, pour over juice mixture, mix well to combine

Serve immediately.

BLOODY MARY

Serves 4

4 medium tomatoes
2 sticks celery
1 large capsicum, base removed and seeded
⅓ cup vodka
1 cup crushed ice

1. Process tomatoes celery and red capsicum using Juice Extractor.
2. Stir in Vodka.
3. Scoop ice into 4 glasses, pour over tomato mixture, mix well to combine.

Serve immediately.

PEACH AND MINT JULEP

Serves 4

6 peaches, halved and seeded
½ cup fresh mint leaves
2 tablespoons Crème de Menthe
2 teaspoons sugar
½ cup crushed ice
500ml mineral water

1. Process peaches and mint leaves using Juice Extractor.
2. Stir in Crème de menthe and sugar
3. Scoop ice into 4 glasses, pour over peach mixture, top up with mineral water and mix well to combine.

Serve immediately.

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RECIPES - USING JUICING EXTRACTOR - FIBRE FAVOURITES

Rather than waste the fibre from the fruit and vegetables that have been juiced, the following recipes have been developed using the left over pulp.

CARROT, PUMPKIN AND FETA FLAN

Serves 6

30g butter, melted
8 Sheets filo pastry
1 leek finely sliced
1 cup pumpkin pulp
1 cup carrot pulp
250g feta cheese, crumbled
3 eggs
1 egg white
½ cup milk
2 tablespoons orange rind
3 tablespoons chopped fresh parsley

1. Layer the sheets of pastry, brushing between each sheet with butter.
2. Lift pastry into a 25cm flan tin, press over base and side. Trim pastry edge to about 1.5cm higher than side of tin.
3. Combine leek, pumpkin, carrot, feta cheese, eggs, egg white, milk, orange rind and parsley.
4. Pour into pastry case and bake at 180°C for 25-30 minutes or until golden and set.

VEGETABLE AND BACON SOUP

Serves 4

3 teaspoons butter
1 onion, finely chopped
1 ham bone
350g beetroot pulp, strained and juice reserved
50g potato pulp, strained and juice reserved
50g carrot pulp, strained and juice reserved
100g tomato pulp, strained and juice reserved
50g cabbage pulp, strained and juice reserved
Reserved juices and enough water to make 2 extra litres
4 bacon rashers, chopped
1 tablespoon lemon juice
½ cup sour cream

1. Melt butter in a large saucepan, cook onion over a medium heat for 2-3 minutes or until golden.
2. Add ham bone to pan, stir in beetroot pulp, potato pulp, carrot pulp, tomato pulp, cabbage pulp, reserved juices and water, bacon and lemon juice.
3. Bring to the boil, reduce heat and simmer for 30-40 minutes.
4. Remove ham bone, discard bone, finely chop meat and return to the pan.

Serve topped with sour cream.

CARROT, APPLE AND CELERY STRUDELS

Makes 8

30g butter
1 small onion, finely chopped
4½ cups carrot, apple and celery pulp, strained (see Recipe-Fresh Starts) for carrot, apple and celery juice.
250g cottage cheese
2 tablespoons chopped fresh mint
1 egg, beaten
12 sheets filo pastry
60g butter, melted
extra 1 cup grated fresh Parmesan cheese

1. Melt butter in a saucepan, add onion, cook for 2-3 minutes, or until soft, seasoning to taste.
2. Combine onion, carrot, apple and celery pulp, cottage cheese, mint and egg in a bowl. Mix well.
3. Cut filo sheets in half, place 3 sheets on bench, cover remaining pastry with greaseproof paper, then a damp cloth to prevent drying.
4. Brush 1 sheet of pastry with extra butter, sprinkle with Parmesan cheese, top with another sheet of pastry, brush with butter, sprinkle with more cheese. Repeat with last sheet of pastry.
5. Place tablespoons of carrot mixture on one end of pastry, fold in sides and roll up like a Swiss roll. Repeat with remaining pastry and pulp mixture.
6. Place on a greased oven tray and bake at 200°C for 20-25 minutes or until golden.

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RECIPES - USING JUICING EXTRACTOR - FIBRE FAVOURITES (continued)

PARSNIP, HERB AND POLENTA HOT CAKES

Serves 6

2 cups parsnip, strained
¼ cup milk
2 eggs, separated
¼ cup self-raising flour
¼ cup polenta (corn meal)
1 teaspoon chopped fresh thyme
1 teaspoon chopped fresh rosemary
1 teaspoon Cajun seasoning
1 small red capsicum, finely chopped
¼ cup oil

1. Combine parsnip pulp, milk, egg yolks, self raising flour, polenta, thyme, rosemary, Cajun seasoning and red capsicum in a large mixing bowl.
2. Beat egg whites until soft peaks form, fold into parsnip mixture.
3. Heat oil in a large frying pan, drop spoonfuls of mixture into pan. Cook for about 1 minute on each side or until golden.

Serve immediately.

CARROT CAKE

Makes 1 loaf cake

1¾ cups plain flour
2 teaspoons baking powder
½ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon cardamom
½ cup peanuts, chopped
½ cup sultanas
½ cup brown sugar, firmly packed
1½ cups carrot pulp
2 eggs, lightly beaten
½ cup oil
¼ cup sour cream

1. Grease and line a 25cm x 15cm loaf pan.
2. Sift flour, baking powder, nutmeg, cinnamon, and cardamom into a large mixing bowl.
3. Add peanuts, sultanas, brown sugar and carrot pulp, stir to combine. Add eggs, oil and sour cream.
4. Beat with electric mixer using medium speed until all ingredients are well blended.
5. Pour into loaf pan and bake at 180°C for 1 hour or until cake is cooked when tested with a skewer
6. Remove from oven, stand in cake pan for 5 minutes before inverting out onto a wire cake rack to cool

FAMILY MEAT LOAF

Serve 6-8

500g lean beef mince
500g sausage mince
2 onions, finely chopped
½ cup carrot pulp, strained
½ cup potato pulp, strained
2 teaspoons curry powder
1 teaspoon ground cumin
1 tablespoon chopped fresh parsley
1 egg, lightly beaten
½ cup evaporated milk
½ cup beef stock
Freshly ground black pepper
2 tablespoons slivered almonds.

TOMATO GLAZE
½ cup beef stock
4 tablespoons tomato sauce
1 teaspoon instant coffee powder
3 tablespoons Worcestershire sauce
1½ tablespoons vinegar
1½ tablespoons lemon juice
3 tablespoons brown sugar
¼ cup butter

1. Place beef, sausage mince, onions, carrot pulp, potato pulp, curry powder, cumin, parsley, egg, evaporated milk, stock and black pepper in a bowl, mix to combine.
2. Press mixture into a lightly greased 11 x 21cm loaf pan.
3. Pour glaze over meatloaf, sprinkle with almonds and bake, basting often with glaze, for 40 minutes.
4. To make glaze, place stock, tomato sauce, coffee powder, Worcestershire sauce, vinegar, lemon juice, sugar and butter in a saucepan and bring to the boil over a medium heat.
5. Reduce heat and simmer, stirring frequently, for 8-10 minutes or until glaze reduces and thickens slightly.

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RECIPES - USING JUICING EXTRACTOR - FIBRE FAVOURITES (continued)

BERRY AND WHITE CHOCOLATE MOUSSE

Serves 6

200g white chocolate
200g strawberry pulp
200g raspberry pulp
3 teaspoons gelatine dissolved in 3 tablespoons hot water
3 egg yolks
300ml carton thickened cream
¼ cup icing sugar
2 tablespoons Grand Marnier

1. Melt chocolate over hot water, cool, being careful not to let it set.
2. Combine strawberry pulp and raspberry pulp, set aside.
3. Combine chocolate, gelatine mixture and egg yolks, whisk until pale and glossy.
4. Beat cream and icing sugar together until soft peaks form, fold through chocolate mixture with berry pulp and Grand Marnier.
5. Pour into a wetted 5 cup capacity mould. Refrigerate several hours or overnight.

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RECIPES - USING PUREE EXTRACTOR - SALSAS, FRESH RELISHES, SAUCES & DIPS

FRESH NECTARINE SALSA

Makes approx 5 ½ cups

750g nectarines, peeled and stones removed
½ red capsicum, deseeded and finely chopped
½ small red chilli, deseeded and finely chopped
1 tablespoon finely chopped fresh ginger
2 tablespoons finely chopped fresh coriander leaves
2 teaspoons lemon juice
2 teaspoons sugar
½ teaspoon ground cumin seed
sea salt to taste

1. Process nectarines through Puree Extractor.
2. Pour nectarine mixture into a bowl, add all remaining ingredients and mix well.
3. Season to taste with salt.

Serve with Curry and rice or as an accompaniment to chicken or fish.

TOMATO, CHILLI AND PANCETTA SAUCE

Serves 4

125g sliced pancetta, chopped
1 kg fresh ripe tomatoes, cored and quartered
2 tablespoons olive oil
3 medium onions, diced
4 cloves garlic, finely chopped
½ small green chilli, deseeded and finely chopped
2 teaspoons sugar
sea salt and freshly ground pepper

1. Cook pancetta in a heavy based frying pan until well browned and crisp.
2. Drain on absorbent paper and set aside.
3. Process tomatoes through juicer using Puree Extractor.
4. Heat oil in a large saucepan, add onions, garlic and chilli and fry over a low heat for about 10 minutes.
5. Add tomatoes and sugar and bring to the boil.
6. Lower heat and simmer without a lid for about 35 minutes or until sauce is thickened and tomatoes are cooked.
7. Season to taste with salt and pepper.
8. Stir through pancetta and serve over hot cooked pasta.

BEET AND CHIVE DIP

Makes approx 3 cups

850g canned baby beets, well drained
⅓ cup snipped chives
1 clove garlic, crushed
⅔ cup mascarpone cheese
1 teaspoon lemon juice
Sea salt
Freshly ground black pepper

1. Process beets using Puree Extractor.
2. Pour beet mixture into a bowl.
3. Stir through chives, garlic, mascarpone cheese and lemon juice.
4. Season well with salt and pepper.

Serves with crackers and fresh vegetable pieces.

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RECIPES - USING PUREE EXTRACTOR - SOUPS

ITALIAN FENNEL AND BEAN SOUP

Serves 6

2 chorizo sausages, sliced
1½ kg fresh ripe tomatoes, cored and quartered
¼ cup olive oil
2 large onions, diced
4 cloves garlic, finely chopped
1 small bulb fresh fennel, sliced and chopped
2 sticks celery, diced
2 large carrots, diced
1 tablespoon finely chopped fresh rosemary leaves
2 cups vegetable stock
1 teaspoon sugar
Sea salt and freshly ground black pepper
½ cup small pasta
400g can borlotti or cannelloni beans, drained and rinsed
salt and pepper
½ cup chopped fresh Italian parsley

1. Cook chorizo in a heavy based frying pan until well browned and crisp.
2. Drain on absorbent paper and set aside.
3. Process tomatoes using Puree Extractor.
4. Heat oil in a large saucepan, add onion and garlic, fry over a low heat for about 10 minutes.
5. Add fennel, celery and carrots and cook for 5 minutes.
6. Add tomatoes, chorizo slices, rosemary, stock and sugar, bring to the boil.
7. Lower heat, simmer covered for 30 minutes.
8. Add pasta, cook for 5 minutes.
9. Stir in drained beans, cook a further 3 to 4 minutes to heat through.
10. Season soup to taste with salt and pepper.

Sprinkle soup with chopped parsley. Serve with fresh crusty bread.

Note: If soup becomes too thick add a little extra stock.

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RECIPES - USING PUREE EXTRACTOR - DESSERTS AND FRUIT SAUCES

MANGO GELATO

Serves 4 to 6

400g fresh mango pieces
½ cup sugar
½ cup cream
2 tablespoons fresh lemon juice

1. Process mango pieces using Puree Extractor.
2. Add sugar, cream and lemon juice to processed mango and mix well.
3. Pour into an ice cream maker and use as directed by manufacturer or pour into a freezer proof container. Cover with a lid. Alternatively, place into freezer until mixture begins to freeze around edges.
4. Remove from freezer and whisk mixture with a fork to break up ice crystals.
5. Cover with lid and return to freezer until frozen

TIP: An ice-cream maker will produce a creamier, smoother gelato.

PINEAPPLE, PASSIONFRUIT SHERBET

Serves 6

1 medium pineapple, peeled
8 passionfruit, pulp removed
½ cup sugar syrup (see recipe below)

1. Cut peeled pineapple into quarters. Remove core and discard.
2. Cut pineapple into chunks.
3. Process pineapple and passionfruit pulp through juicer using Puree Extractor.
4. Stir sugar syrup into pineapple mixture.
5. Pour into an ice-cream maker and use as directed by manufacturer or alternatively, pour into a freezer proof container. Cover with a lid. Place into freezer until mixture begins to freeze around edges.
6. Remove from freezer and whisk mixture with a fork to break up ice crystals.
7. Cover with lid and return to freezer until frozen.

SUGAR SYRUP

Makes approx 3 cups

3 cups white sugar
2 cups water

1. Place sugar and water into a heavy base saucepan and cook stirring over a very low heat until sugar has dissolved
2. Increase to a medium low heat and boil mixture for 5 minutes.
3. Remove from heat and allow to cool completely.

Store in an airtight container in a cool place.

STRAWBERRY COULI

Makes approx 2/3 cup

1 punnet strawberries, hulled
2 tablespoons icing sugar

1. Process strawberries using Puree Extractor.
2. Add icing sugar, to processed strawberries and mix well.

Serve spooned over ice cream, meringue or chocolate cake.

TROPICAL ICE POPS

Makes approx 12 ice pops

1 punnet strawberries, hulled
¼ rockmelon, seeded and chopped
2 bananas, peeled
½ small pineapple, peeled and cored
4 passionfruit

1. Process strawberries using Puree Extractor and pour into ice block containers.
2. Process rockmelon using puree extractor and pour into ice block containers over strawberry mixture.
3. Repeat this process with remaining fruit (banana, pineapple and passionfruit) can be processed together.
4. Insert ice-cream sticks into ice blocks and freeze until firm, at least 6 hours.

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RECIPES - USING PUREE EXTRACTOR - DRINKS & FROOJIES™

FULL FRUIT FROOJIES™

Dairy free fruit smoothies made with 100% fruit.
Combines soft fruits, such as bananas, with harder fruits to create exciting new drink combinations.

RASPBERRY AND BANANA FROOJIE™

Serves 2

1 large banana, peeled
½ cup fresh or frozen raspberries, thawed
1 tablespoon honey
½ cup cold water

1. Process bananas and raspberries through juicer using Puree Extractor, pour into 2 glasses, stir in honey and water and mix well.

Serve immediately.

PEAR AND BLUEBERRY FROOJIE™

Serves 2

1 ripe pear, peeled and cored
½ cup fresh blueberries
1 banana, peeled
1 tablespoon chopped mint leaves
Sparkling mineral water or soda water to serve

1. Process pear, blueberries and banana using Puree Extractor.
2. Stir in mint leaves, mix well.
3. Pour into 2 large glasses, top with sparkling mineral water or soda water.

Serve immediately.

PINEAPPLE AND ROCKMELON FROOJIE™

Serves 2

½ small rockmelon, peeled, seeded and chopped
¼ small pineapple, peeled, cored and chopped
Chilled water to serve

1. Process rockmelon and pineapple using Puree Extractor.
2. Pour into 2 large glasses and top up with chilled water to desired thickness.

Serve immediately.

PEACH AND BANANA, YOGI

Serves 2

1 large ripe peach, peeled, stone removed, chopped
1 banana, peeled
2 tablespoons pure maple syrup
½ cup natural yoghurt
½ cup milk

1. Process peach and banana using Puree Extractor.
2. Stir in maple syrup, yoghurt and milk.
3. Pour into 2 large glasses and serve immediately.

NOTES

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